

Starters

GRATINATED CROTTIN DE CHAVIGNOL 14.00
CARAMELISED FIGS, LAMB'S LETTUCE
ROASTED BAGUETTE, CEREAL CRUNCH
A.G.H.I.J.L

PAN FRIED DUCK BREAST 15.00
RED CABBAGE, TERIYAKI
MIZUNA, PEANUT, SESAME
A.E.F.K.L

FLAMED CARPACCIO OF SWORDFISH 16.00
PICKLED RADISH, HORSERADISH
MOJITO VINAIGRETTE
D.I.J.L

Soup

THAI FISH BROTH 14.50
CHEVICE, CHILI AND CORIANDER
A.C.D.F.I.L

CAULIFLOWER SOUP 12.00
LIME, LEMON GRASS, SCALLOPS
G.I.L

Zwischengänge

„HIMMEL UND ÄD“ 13.50
BLACK PUDDING, POTATOES
APPLE, ROASTED ONIONS
A.C.G.I.L

RED LENTILS CURRY 22.00
LEMON SPINACH, MANGO CHUTNEY
BAKED POTATOE-CORIANDER DUMPLINGS
A.C.G.H

FISH

PAN FRIED GILTHEAD SEABREAM FILET 24.00
BASIL, AUBERGINE, ZUCCHINI,
TOMATO-OLIVE SUGO
D.G.I

CATFISH 24.00
PAN FRIED WITH BROWN BUTTER
SPINACH, ROASTED SUNCHOKE
DRIED FRUIT FOND
D.G.I.J.L

MEAT

WIENER SCHNITZEL 26.00
CUCUMBER CREAM SALAD, POTATOES WITH HERBS
A¹⁻⁶.C.G.I.J

OX CHEEKS STEWED IN MADEIRA 24.00
TURNIP GREENS, CRISP PARSNIP
MARINATED HERBS
G.I.L

BREAST OF CORN FED CHICKEN 22.00
LIME BUTTER, CARROT AND GINGER,
CHOUX PASTRY WITH POPPY SEED
A.C.G.I.L

Cheese

**BLEU DE BASQUE
AND BASQUE MOUNTAIN CHEESE** 14.50
A.G.I.J.L

Dessert

VIENNA APFELSTRUDEL 8.50
CRANBERRIES, MALAGA ICE CREAM
A.C.G.H.L

PINEAPPLE RAGOUT 9.50
BABA Á LA BATIDA DE CÔCO, PASSIONFRUIT SORBET
A.C.G.H

BROWNIE WITH CHOCOLATE SAUCE 8.50
PISTACHIO ICE CREAM
A.C.G.H

1 SCOOP SHERBET OF THE BLOODORANGE

WITH VODKA 9.50

WITH SCHLOSS VAUX SEKT BRUT 7.00

Hugenpöttchen Menu

CAULIFLOWER SOUP
LIME, LEMON GRASS, SCALLOPS
G.I.L

12.00

BREAST OF CORN FED CHICKEN
LIME BUTTER, CARROT AND GINGER,
CHOUX PASTRY WITH POPPY SEED
A.C.G.I.L

22.00

VIENNA APFELSTRUDEL
CRANBERRIES, MALAGA ICE CREAM
A.C.G.H.L

8.50

As MENU 39.00

DEAR GUESTS, IN OUR HOTEL, THE POSSIBILITY IS THE FREE WIFI
OF

THE CLOUD COMPANY
LEUCHTENBERGRING 3., 81677 MUNICH
TO USE.

PLEASE NOTE THAT IT IS NOT A PERFORMANCE OF OUR HOUSE, BUT
EXCLUDING THE UNDERTAKING REFERRED TO ABOVE.

IF YOU CONNECT TO OUR WIFI SERVICE WITH YOUR DEVICE, YOU
WILL RECEIVE THE PRIVACY POLICY AND INFORMATION REQUIRED
BY DSGVO REGARDING THE LOGIN AND CONFIDENTIALITY OF THE
TERMS OF THE PROGRAM.

FOR QUESTIONS, OUR EMPLOYEES AT THE RECEPTION OR OUR DATA
PROTECTION SUPPLIER ARE AVAILABLE TO YOU

**WELCOME TO OUR
RESTAURANT**



OUR RESTAURANT TEAM AROUND CORINNA
KUNCEVICIUS
AND EXECUTIVE CHEF ERIKA BERGHEIM
WELCOME YOU AT OUR RESTAURANT
TO TREAT YOU WITH CULINARY DELIGHTS.
OUR RESTAURANT HUGENPÖTTCHEN IS KNOWN FOR
ITS FRESH, SEASONAL CUISINE WITH CROSSOVER
ELEMENTS.
ENJOY YOUR STAY AND YOUR MEAL

Aperitif

SCHLOSS VAUX SEKT BRUT RHEINGAU	0.10L	7.00
SCHLOSS VAUX SEKT WITH CASSIS/PÊCHER MIGNON	0.10L	8.00
CHAMPAGNER LOUIS ROEDERER BRUT PREMIER	0.10L	18.00
LANGLOIS-CHATEAU CRÉMANT ROSÉ	0.10L	8.50
LUSTAU SHERRY DRY, MEDIUM ODER CREAM	0.05L	8.00
RAMOS PINTO PORT WINE RED OR WHITE	0.05L	8.00

BAR  NIE

HUGEN'S

KALUHA, GALLIANO, AMARETTO, CRÈME DE CACAO BROWN
ANGOSTURA

11.50

Additives Explanation

A WITH GLUTEN

A¹ WHEAT, A² RYE, A³ BARLEY, A⁴ OATS, A⁵ SPELT, A⁶ KAMUT

B WITH CRAYFISH

C WITH EGG

D WITH FISH OR FISH PRODUCTS

E WITH PEANUTS

F WITH SOYBEAN

G WITH MILK OR LACTOSE

H WITH NUTS

H¹ ALMOND, H² HAZELNUT, H³ WALNUT, H⁴ CASHEW

H⁵ PECAN, H⁶ PARANUT, H⁷ PISTACHIOS, H⁸ MACADAMIAN

I WITH CELERY

J WITH MUSTARD

K WITH SESAME

L WITH SULFUR DIOXIDE AND SULFITE

M WITH LUPINE

N WITH MOLLUSK

1 WITH DYE

2 WITH QUININE

3 WITH CAFFEINE

4 WITH SWEETENERS

5 WITH ANTIOXIDANT

6 WITH PRESERVATIVE

7 WITH ADDITIVES

8 WITH LACTOSE

9 WITH SULFITE